

---

---

# DINNER

---

---

## BITES

Rye House "Hennepin" Beef Jerky- 6

Boiled Peanuts - 6

Fried Pickles - 6

"Dale's" Truffle Beer Cheese - 6

Pickled Quail Eggs - 4

Mama's Fried Mac 'n' Cheese - 8

### Frissé Salad

Heirloom Cherry Tomatoes, Bacon Bits, Red Onion,  
Buttermilk Ranch - 9

### Asparagus Salad

Crispy Fried Soft Boiled Egg, Pea Shoots, Pickled Hen Of  
Woods, Spring Onion, Lemon Vinaigrette - 14

### Cheese Board

One Cheese \$9, Two \$15, Three \$20  
Haystack Peak Goat, Prairie Breeze Cheddar,  
Rogue Smokey Blue

### Southwest Steak Tartare

Filet Mignon, Jalapeño, Red Onion, Cilantro, Lime  
Vinaigrette, Crispy Corn Tortilla - 14

### Pork Taquitos

Cocoa/Chili Rubbed Pork, Smoked Cheddar,  
Cilantro Salsa - 15

### Shrimp N' Grits

Crispy Smoked Grits, Red/Green Peppers- 16

### Sloppy Joe Sliders

Kobe Beef, Pickled Jalapeños, Brioche Buns - 12

### Perogies

Yukon Gold Potatoes, Solo Gran Queso,  
Fresh Horseradish - 12

### Filet Mignon Sandwich

Whiskey Caramelized Onions, Rogue Smokey Blue - 16

### Truffle Grilled Cheese

Midnight Moon Goat/Fontina, Salad of Mushroom,  
Arugula, Taro Root - 14

### Cuban

Slow Roasted Pork, Gruyere, Pickles, Ham - 14

### Pittsburgh

Grilled Andouille Sausage, Provolone, House Slaw, Fries -  
14

### Rye House Burger

Lettuce, Tomato, Onion, Fries - 12  
Choice of Cheddar, Blue or Gruyere Cheese - 1.5 -- Bacon  
- 2

### Drunken Mussels And Fries

Onions, Garlic, Tarragon, Ommegang Witte - 18

### Bangers N' Mash

House-Made Grilled Lamb Sausage, Yukon Golds, Pea  
Puree, Onion Gravy - 20

### Dry Aged Bone-In NY Strip

Confit Marble Potatoes, Broccoli Rabe - 32